

Café
Bateel

بتييل

DESSERT MENU

Exquisite Desserts, Curated by Bateel.

Handmade to perfection, every Bateel dessert is an ode to culinary creativity and excellence. Crafted using only the finest ingredients sourced from all over the world, our recipes are inspired by traditional classics and infused with rich, exciting flavours for an irresistible taste.

Indulge in sweet artisanal signatures, seasonal specials, speciality cakes, fresh ice creams and decadent pastries, all while enjoying Café Bateel's superb service and Arabian hospitality.

— DISCOVER THE DIFFERENCE —

SIGNATURE DESSERTS

Chocolate Fondant 4 . 2 0

Warm chocolate fondant with a rich molten centre, served with artisanal French vanilla ice cream.

Bateel Date Pudding 4 . 2 0

Warm date pudding served with butterscotch reduction, tangy yoghurt ice cream, caramelised pecans and date dhibs.

Date Tres Leches 4 . 2 0

Bateel's signature rhubarb dates blended into a light and moist pound cake, finished with fresh mascarpone and Chantilly cream.

SEASONAL SPECIALS

Coconut Crunch 3 . 6 0

Freshly-baked coconut biscuits topped with silky smooth milk chocolate mousse and a hint of sweet coconut cream.

Mango & Passion Fruit Crèmeux 3 . 4 0

Irresistible coconut biscuit base layered with exotic mango, banana and passion fruit crèmeux with a white chocolate glaze.



Date Tres Leches

CLASSICS

Salted Caramel & Chocolate Cake 2 . 9 0

A rich combination of chocolate brownie, salted caramel and milk chocolate mousse, topped with caramelised almonds.

Dhibs Millefeuille 3 . 1 0

Layered French pastry with smooth cream, flavoured with Bateel date dhibs for a unique twist.

Carrot Cake 2 . 9 0

A rich indulgence of fresh carrots, premium walnuts and sultanas, topped with a light cream cheese frosting.

Classic Cheesecake 2 . 9 0

Quintessential American cheesecake with light cream cheese on a crispy biscuit base, topped with fresh strawberries.

Madagascar Dark Chocolate Cake 3 . 1 0

An aromatic chocolate biscuit base topped with tonka bean cream, Madagascar dark chocolate mousse, crispy praline and feuilletine.

Chocolate Brownie 2 . 3 0

Delightfully moist brownie made with Bateel's 64% Brazilian origin chocolate and crunchy pecans.

Kholas Pecan Pie 3 . 1 0

Freshly-baked pie with crunchy pecans, Bateel date dhibs and Kholas dates, topped with caramelised pecans.

Kholas Pistachio Pie 3 . 1 0

Delicious crunchy pie made with premium pistachios, Bateel date dhibs and ripe Kholas dates.



SUNDAES

Qahwa 4.70

Delicately-flavoured qahwa ice cream served affogato-style with Bateel's signature coffee, a warm mini date pudding and rhutab dates.

Chocolate 3.70

Chocolate ice cream with Chantilly cream topped with a chocolate disc, served with a warm chocolate ready to pour.

Bateel Date Sundae 4.90

A warm mini date pudding with yoghurt ice cream, caramel sauce, Chantilly cream and caramelised pecans.

Piedmont Pistachio 3.40

Pistachio ice cream with Chantilly cream, topped with crunchy pistachios.

ICE CREAMS

Artisan Ice Cream 2.60

Two scoops of your choice – classic vanilla, chocolate, qahwa, coffee, pistachio or yoghurt with pecan and dhibs.

Sorbet 2.50

A deliciously light, fresh raspberry and lemon sorbet.

Rhutab Platter

Small (three dates) 0.90

Medium (five dates) 1.50

Large (seven dates) 2.00

ENHANCE YOUR ICE CREAM WITH

Caramel sauce / Chocolate sauce / 0.50

Strawberry sauce / Whipped cream /

Caramelised pecans



Madagascar Dark Chocolate Cake

BATEEL CATERING

The perfect choice for corporate meetings,
private parties and elegant social events.

